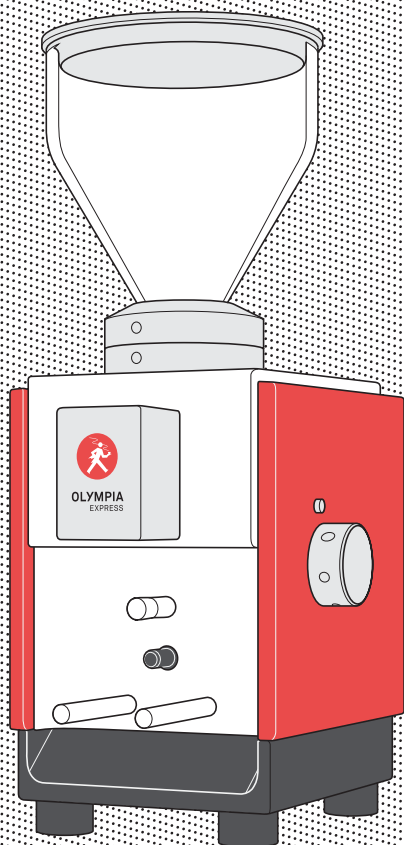




OLYMPIA
EXPRESS

Moca Owner's Book





Glarnerland

Moca owner's book

Product information

User manual

Tips for Baristas

.....
OWNER

.....
MOCA N°

.....
DATE OF PURCHASE



01

«We don't want to produce machines that just last three or four years, but rather three or four generations.»

(Thomas Schätti, President Olympia Express SA)

01 Olympia Express espresso machine in the «Rest.Bar»,
Grand-Chêne Lausanne, 1940s

Dear Olympia Express owner.

From its roots in northern Italy, the passion for the drink has gained popularity throughout the world. Espresso for everyone, for the filter coffee drinkers in the European north to the tea nations of Asia. Products get developed faster and become cheaper in order to cover the ever-growing demand.

By purchasing an Olympia Express Moca grinder, you have consciously chosen to go down another path: Highest coffee culture and coffee indulgence. You are looking at a handmade machine, compact and elegant, build from premium materials which, do not include error prone electrics. Take your time and dive into the fascinating world of coffee, be inspired to learn the craft of a Barista, using your machine to learn and to perfect your skills: It starts with the choice of the bean, the ideal grind setting, the optimal temperature as well as the water pressure right. You will be rewarded with a multifaceted taste experience, which you can vary to meet your 'gusto' thanks to the great variety of espresso roasts.

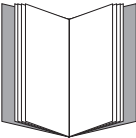
Our espresso machines have been built with Swiss precision for over 85 years. They are to be found all over the world and thanks to the machines' robustness also used in its most remote areas. We are proud of the Machines' reputation, which it acquired over the decades and we support our Olympia-Express Family with help and deeds. This support we can also promise you. But first we would like to ask you to read the User manual inquisitively and thorough. Our machines have many characteristics – it is important to know them and you will be rewarded for using them.

We wish you much joy with your Olympia Express.

How to get the most from this owner’s book

This manual aims not only like to make you feel proud, but also to give you the information necessary for that ultimate espresso experience. Our book includes a thorough user manual for the Espresso grinder “Moca” as well as the guarantee terms for your machine (inserted as a card). Furthermore, you will find out about the importance of the bean, tips on how to adjust the coffee grinder, how to make an espresso and helpful tips for further reading.

Important!
Even if you would like to start straight away, please read the safety instructions on the next page first, in order to enjoy your Olympia Express equipment for a long time.



In the middle of the book you will find an illustration of the Moca with all its parts (these elements are italicized ② in the text).

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Safety instructions.

For your own safety and in order not to invalidate your warranty rights, please pay attention to the following safety instructions:

- Carefully read and understand the safety instructions before you use your coffee grinder for the first time.
- Keep the user manual (owner's book) in an appropriate place close to the machine. Please also pass on the user manual when giving the machine to other users.
- Use the domestic coffee grinder MOCA only for the intended purpose, i.e. to grind portions of coffee (up to 0.88 oz.), and in accordance with this user manual.
- Check the coffee grinder for transport damages. Never connect a damaged machine. In the event of damage, contact your supplier.
- Only use the machine if the local line voltage corresponds with the nominal voltage of the machine (220–240 V at 50 Hz).
- To clean the machine, remove the plug from the power socket first and then clean with a dry microfiber cloth only. Do not clean the machine with water.
- Protect the cable against damages. Take care that it does not become caught up and keep it away from hot objects. If the it is damaged, remove the machine's plug from the power socket. The cable may only be replaced by the manufacturer, a service partner or a sufficiently qualified expert.
- Never open the body of the machine.
- If nobody is supervising the machine or if a fault occurs, turn the machine off and remove the plug from the power socket.
- Only specialists authorized by the manufacturer or experienced experts are allowed to repair the machine. If a repair is necessary, the plug must always be removed from the power socket before disassembling or assembling the machine.
- Persons with restricted motor, sensory or mental abilities must not use the coffee grinder unless they are sufficiently supervised or instructed on the safe use of the machine and have understood the resulting dangers.
- Children must not use the coffee grinder. The machine and its power supply connections must be kept out of the reach of children.

The machine can only be used according to the instructions in the manual; misuse or technical changes can be hazardous to your health and your safety. Olympia Express does not take any responsibility if the safety instructions are not observed.



01



01 Disc burr grinder

02 Grind coarseness dial



02

01 Moca. The perfect grinder.

Congratulations on purchasing your new Olympia Express Moca coffee grinder.

For a perfect espresso you need to select a first-class coffee blend, good water and an espresso grinder that produces perfect espresso powder—a precision-made machine that reliably delivers optimum results. However, the most important thing is the «Barista», the man using the machine. Only when all factors are combined in the best possible way is the result a truly exceptional espresso. It is the same as falling in love. Therefore, choosing a particular espresso machine or grinder is not a decision made solely made with the mind – you also have to be in love with it.

The Moca has stood side by side with our espresso machines since 1967. It is understated, but just as robust, durable and built with the same premium materials—only first-class steel, aluminium and genuine glass. Typical Swiss Design in **Swiss Made** quality.

Key features: an electric espresso grinder with extra large 2.52 inch grinding burrs made of hardened special steel and a 300-watt DC motor. It grinds quickly and continuously, without heating up the beans. By means of a dial, the grind can be precisely varied as required. The body consists of mirror-finished stainless steel in the front, and the side frames of resistant powder coated steel.

Four rubber feet assure a firm position. The sealed glass hopper can hold approximately seven ounces of espresso beans. The rotary slide on the bottom of the hopper closes automatically when you remove the glass hopper by turning it.

Getting started.

To enjoy the perfect espresso, we recommend the following steps:

1. Carefully take your coffee grinder out of the packaging. Remove all additional transport protection, e.g. plastic films.
2. Carefully read the user manual.
3. Place the coffee grinder on an even and slip-proof surface that is easy to clean.
4. Put the glass *bean hopper* (2) into the opening on the *grinder* (3) and turn the container until it stops. The grinder works only when the container is screwed in. Slide the *collecting vessel* (8) between the *feet* (7) of the machine.
5. Fill coffee beans into the bean hopper (2) and put on the *lid* (1). Take care always to leave the lid on when grinding.
6. Put the portafilter onto the two *rests* (9), pressing it against the button (10). When the basket is sufficiently filled (small cone above the filter edge), pull away the portafilter.

Please observe the following information:

- The domestic coffee grinder is only intended for stationary use. Installation in vehicles of any kind is not admitted.
- For cleaning and servicing the machine must be disconnected from the power supply system by removing the plug from the power socket.

Grind setting, dosage and other tips.



In order to obtain a perfect espresso, the grind setting needs to be checked regularly and if necessary, adjusted, to avoid problems with too fine or too coarse espresso. This procedure may be necessary a few times within a week if the meteorological conditions (humidity, temperature etc.) change considerably.

Fill the *bean hopper* (2) with roasted coffee beans. The *lid* (1) seals the *bean hopper* (2). The hopper can contain about seven ounces of beans.

In order to regulate the grind, turn the *grind coarseness dial* (5) on the right side of the *grinder* (3). Big dots indicate a coarse grind, small dots a fine grind.

If you want to change the grinding burrs towards a finer grind, please do this when the motor is running in order to prevent beans from being squashed between the grinding burrs.

The optimal dosage for an espresso is 0.27 to 0.32 oz.

Cleaning and maintenance.

Coffee beans contain various oils, fats and waxes. This is why you should clean the *bean hopper* ② and the grinding burrs from time to time with a damp cloth. Otherwise a bitter and rancid smell may occur and the grinding burrs can plug up or stick together. We recommend cleaning the grinder once or twice per month and especially cleaning the *output* ④ from coffee residue.

We recommend cleaning the grinding burrs regularly with specialized cleaning products (e.g. Grindz™) or alternatively with dry bread. Simply process/grind the cleaning product at different grinds.

Clean the body with a dry microfiber cloth (high-gloss surfaces are scratch-sensitive). Wash the *lid* ① of the *bean hopper* ② manually with mild soap. Do not wash the *lid* ① and the *bean hopper* ② in the dishwasher (aluminum changes color and darkens with aggressive cleaning agents).



Technical Specifications:

<i>Moca</i>	Width	5.75 in
	Depth	7.17 in
	Height	14.1 in
	Weight	11.9 lb
Current supply		220–240 V / 50 Hz
Cable length		5.74 in
Power input		300 W

Servicing and replacement.

Alongside normal cleaning and maintenance, like all domestic appliances, the grinding burrs have to be replaced at regular intervals. This work must be carried out by a professional and is required after about 5.51 to 6.65 hundredweights of ground coffee.

The grinding burrs definitely need to be replaced if:

- the freshly ground powder is more than just lukewarm;
- oily bubbles are visible on the freshly brewed espresso (which appear due to squashed beans or not thoroughly ground beans);
- the espresso grind is too fine (dust-like);

Warranty, customer service and disposal.

From the day of purchase you have two years' warranty on the coffee grinder, subject to appropriate operation and care. In order to promote the durability of the grinder, please observe the information provided on "cleaning & maintenance".

In the event of a fault with your coffee grinder, it must be repaired by specialists authorized by the manufacturer or experienced experts. Please send us the completed warranty slip.

Disposal

The packaging materials are environmentally friendly and reusable. Dispose of the packaging at your local waste disposal centre. Ask your city or municipal administration for ways to dispose of the coffee grinder in an environmentally friendly and appropriate manner.

For disposal please observe the following information:

- Make the machine unusable in order to prevent any possible danger emanating from it.

02 Espresso.

The importance of the water.

The quality of the water used is very important for the preparation of a good espresso. It is important not to use hard water, so the taste and the aroma of the ground beans can fully unfold.



The importance of the bean.

01



Most available coffee blends sold consist of two different coffee blends, which differentiate in taste, caffeine amount and shape. Arabica beans have a rounded cut in the middle, are longer and flatter. The unroasted beans have an intense green color. The cut on the Robusta bean on the other hand is very straight, it is rounder and it is a little lighter in color with brown or grey shading. Whereas the Robusta bean has high caffeine content, the Arabica beans are milder and more aromatic.

02



Even though common opinion suggests that pure Arabica blends are better than ones with a small proportion of Robusta beans, it should be noted that a small Robusta part (about 10 %) intensifies the taste and the aroma; it also simplifies the espresso making procedure and compensates the traces of bitterness in Arabica beans.



Even though the roasted beans are enclosed in vacuum or valve packages and do not lose their characteristics for many months, they are, however, at their best within the first 3–4 weeks. We suggest a dry and airy place for storage. Warmth, light and strong aromas are to be avoided.

Espresso loses its aroma very quickly when exposed to air. Therefore, the packaging should only be opened just before filling it into the grinder. Because more taste is lost more quickly when the beans are grinded, only grind as much as you need.

01 Arabica bean: unroasted, roasted

02 Robusta bean: unroasted, roasted

Perfect espresso in five steps.

A grinder is never used in isolation but is always a counterpart to a coffee machine.

The preparation

The espresso machine should be switched on 15 minutes before use, so that the right temperature exists in all parts of the machine and the needed pressure has built up. Since most parts only really heat themselves when the espresso is being made, we suggest putting the portafilter with basket, but without espresso into the brew group and letting water flow through by lifting and lowering the lever. Repeat this action two to three times until the brew group and portafilter are hot.

The grinding

For the use of the grinder, please consider the advice offered to you later in this manual, entitled “The Moca”, the manual for your grinder. The setting of the grinder is extremely important, since it can alter the size of the grind. If the beans have been ground too coarsely, the water will flow through the grind too quickly and not all the desired aromatic parts will have been extracted. The result is a thin espresso that is poor in aroma. However, if the grind is too fine, the water will run through the coffee very slowly and the espresso will taste wooden and bitter.

Endless factors, such as humidity, air pressure and quality, blend and roast temperature of the bean are of such high importance to the outcome that there is not “the” right grind setting. The ideal grind setting is achieved when it takes 20–30 seconds to pull a single espresso shot.

The dosage

It is important to aim for the right amount of espresso powder when grinding directly into the portafilter. The ideal amount would be between 0.27 oz and 0.32 oz. Not following these guidelines would mean that the same problems might occur as with the too coarse or too fine espresso grind. Please pay

attention to the right choice of basket (either for one or two cups). If you select the wrong one, the outcome can be frustrating.

The tamping

The espresso in the portafilter basket has to be properly tamped down to provide the flowing water with the needed resistance: If the espresso is not tamped sufficiently, the water will run through the grind without picking up the entire aroma, if the espresso is tamped too hard, the water flow can be very slow or not happen at all.

The ideal tamping force is around 33 lb. For training purposes, we suggest that you use your bathroom scales, with a little practice you will find out the perfect tamping pressure.

The extraction

After tamping, place the portafilter, which holds the basket, counterclockwise into the brew group. If water or coffee spills out from the sides when you pull the lever down, you have either put in too much espresso grind or the portafilter is sitting too loosely in the brew group. Once it has been tightened, pull the lever up slowly, and then push it back down.

The result should be an aromatic, delicious espresso with a beautiful hazel-colored crema.

Judging the result.

If you have followed the instructions, the result is a perfect espresso. You can judge this by the following criteria:

The first impression

The color of the crema shows the caramelized natural sugars of the espresso bean. Ideally, the crema should be of a hazel color with shimmers of red irregular stripes (fig. 01). The crema should be three to four millimeters thick. It should not include any big bubbles and last a minimum of three minutes without breaking up or decomposing.

If the crema is light, thin, contains big bubbles and disappears quickly, it is a sign of insufficient use of the espresso grind (fig. 02). If the crema is dark brown or black with a white spot, or it is too thin with the tendency to form a black hole in the middle, the espresso grind has been exhausted (fig. 03).

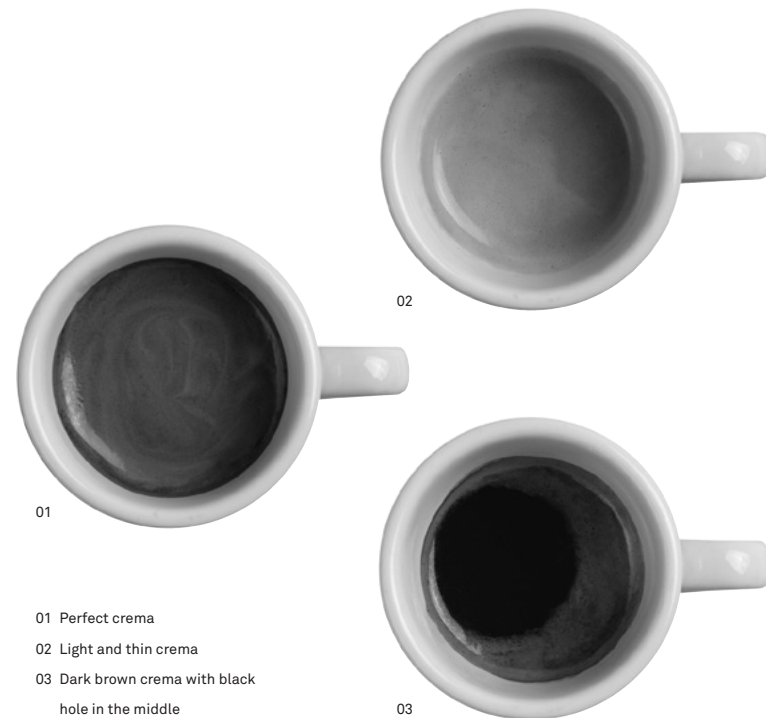
The aroma

The espresso flavor consists of many different substances. After the extraction of the shot(s), the aroma should be intense but pleasant and slightly sweet. The espresso should not be burned or taste wooden, smell musky or like tobacco.

A touch of hazelnut can develop when a blend with a high Arabica percentage is used. An unclear, weak or lack of smell is a sign of poor use of the espresso. A biting, sour taste or too dominant smell means the espresso has been exhausted.

The taste

A perfect espresso needs no sugar, however, but sugar can complete it. The taste test should be made without sugar, to avoid distortion of flavor.



The taste of the espresso should be perfectly balanced between sweet and bitter, including a rich body and a sufficient, but not excessive density. It should never taste burnt or leave a bitter aftertaste. A watery tasting espresso without the needed density is normally due to badly brewed espresso.

A bitter tasting espresso with an intense taste and not much aroma plus an extreme aftertaste is normally the outcome of a too intensely brewed espresso grind.

04 First aid and more. Troubleshooting.

Symptom	Possible reason	Corrective action
Grinder does not grind	No power supply	Check power plug or fuse
	Button ⑨ not activated	Press portafilter harder against it
	Button ⑨ hard to push	Cleaning/check by a service partner
Grinder grinds slowly	Grinding burrs sticky	Cleaning, e.g. with Grindz™
Grind/coffee powder gets warm or is dust-like	Grinding burrs worn	Replacement of the grinding burrs by a service partner
Grind/coffee powder is irregular	Grinding burrs sticky	Cleaning, e.g. with Grindz™
Over-extracted (more than 25 seconds)	Espresso grind too fine	Choose coarser setting, turn <i>grind coarseness dial</i> ⑤ towards a bigger dot
	Tamped too hard	Tamp with the right pressure between 22 and 33 lb depending on the grind setting
Under-extracted (less than 15 seconds)	Espresso grind too coarse	Choose a finer setting, turn <i>grind coarseness dial</i> ⑤ towards a smaller dot
	Tamped too little	Tamp with the right pressure between 22 and 33 lb depending on the grind setting
Crema too light	Espresso grind too coarse	Choose a finer setting, turn <i>grind coarseness dial</i> ⑤ towards a smaller dot
Crema too dark	Espresso grind too fine	Choose coarser setting, turn <i>grind coarseness dial</i> ⑤ towards a bigger dot

Further reading on espresso.

Francesco und Riccardo Illy
«Kaffee. Von der Bohne zum Espresso»
 Arnoldo Mondadori Editore, Mailand 1993

Vera de Blue
«Caffè. Genuss & Inspiration»
 Werd Verlag AG, Zürich 2000

Sara Salvin, Karl Petzke
«Espresso – Kultur und Küche»
 Hädecke Verlag, Weil der Stadt 1994

Walter Vogel
«Caffè, per favore! Die Welt des italienischen Caffès»
 Ars Vivendi Verlag, Cadolzburg 2007

Simone Hoffman, Rolf Bernhardt
«Die Welt des Kaffees»
 Neuer Umschau Buchverlag GmbH,
 Neustadt an der Weinstrasse 2007

NZZ Format
«Kaffee und Tee – Die Filme»
 DVD, Art. Nr. 84507
www.nzz-format-shop.ch

Martin Kienreich, Dr. Steffen Schwarz, Luca Siermann
«FAQ Kaffee. Fragen, Antworten, Quintessenzen»
coffee media & event, Mannheim 2008

If you would like to find out more about new and exciting Olympia Express products, please visit our website online.

Ideas and suggestions.

When developing our products, we at Olympia Express think first and foremost about the needs and wishes of our customers. Hence, if you have any ideas or would like to make suggestions or tell us about your experiences with this machine – be they positive or negative –, we would look forward to hearing from you. Have you had a special experience that connects you with your machine? Share your story with other Olympia Express connoisseurs! We will publish the most pleasant and interesting ones on our website.

*Best wishes from Switzerland,
 Your Olympia Express team.*

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The manufacturer reserves the right to make changes to the described characteristics, performance, technical data and accessories may be made. Olympia Express continuously develops all models and types further.

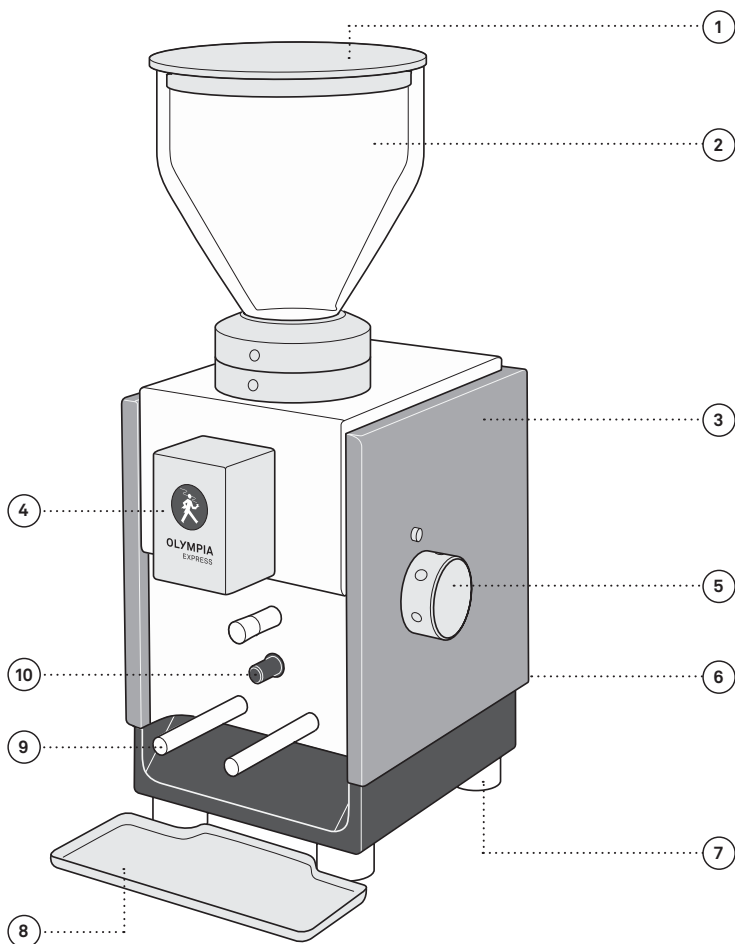
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Control elements

Exterior view

- | | |
|-------------------------|-----------------------|
| 1 Lid | 6 On/Off-button |
| 2 Bean hopper | 7 Feet of the machine |
| 3 Grinder | 8 Collecting vessel |
| 4 Output | 9 Rests |
| 5 Grind coarseness dial | 10 Button |



A decision for a lifetime. Olympia Express is a Swiss manufacturer of exclusive espresso machines and grinders. Looking back at an 85-year-old tradition of product development and craftsmanship, the small, yet fine company is among the pioneers on the market for premium espresso machines. The engineers and mechanics still live the spirit of the founder and pay close and loving attention to even the smallest of details. They work with passion and Swiss precision. The use of first class materials and components developed by Olympia Express results in compact machines and grinders with a noble look, unique quality and an extraordinary longevity. Hand made and Swiss made — the precondition for pure espresso delight.

Please visit our website:
www.olympia-express.ch

Swiss manufacturer of finest espresso machines.

